

## Evergreen Asparagus Roll Ups

- 8 asparagus spears
- 4 sheets frozen phyllo pastry leaves, thawed
- 4 tablespoons butter, melted
- 8 slices prosciutto
- 3/4 cup shredded Gruyère (or baby Swiss and parmesan) cheese

Have a bowl of ice water on hand. In a pot of boiling, salted water, cook asparagus for one minute. Transfer to ice water with slotted spoon. Once cool, transfer to paper towels to drain; pat dry. Lay first phyllo sheet on cutting board with long edge facing you; brush entire surface with melted butter. Top with next phyllo sheet and brush with butter; repeat with remaining two sheets. Cut into 8 rectangles (cut in half lengthwise and then into fourths across). Place one piece of prosciutto on each rectangle. Sprinkle with a little cheese. Place asparagus spears on top with tips extending beyond edges. Roll phyllo up around asparagus and place on baking sheet. Brush with a little butter and bake at 425 degrees for 10-12 minutes, or until golden. Serve warm.